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Recipes for quantity service

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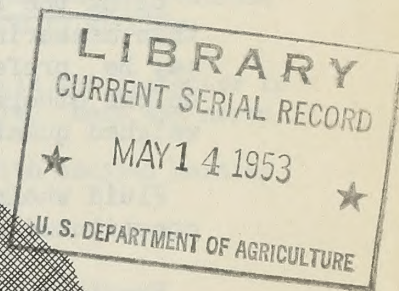
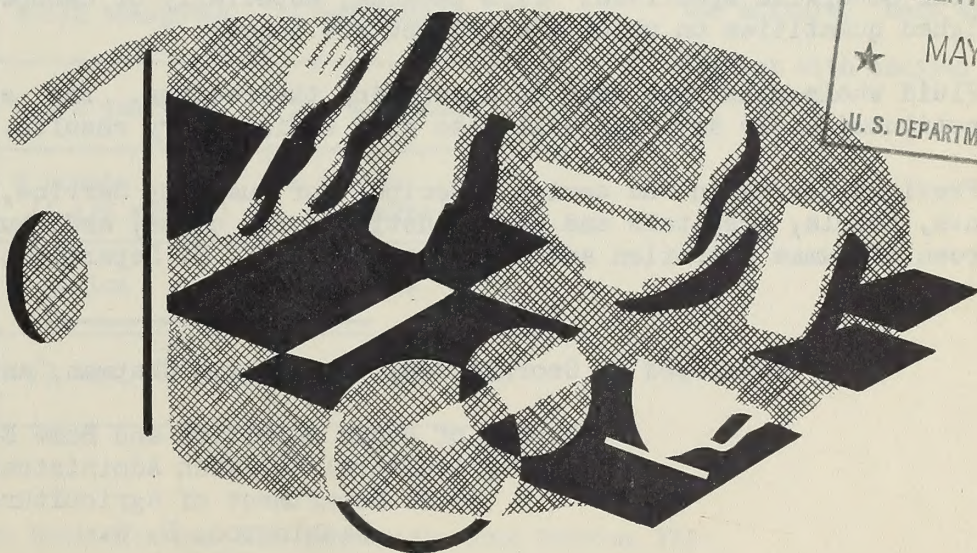
BREAD

Ginger muffins

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(Food Service VII)



Bureau of Human Nutrition and Home Economics • U.S. DEPARTMENT of AGRICULTURE

These recipes, developed in the institutional recipe laboratories of the Bureau of Human Nutrition and Home Economics, have been tested for practicability, sales appeal, and consumer acceptance in commercial and other types of food service. They are designed especially for the use of restaurants, cafeterias, hospitals and other institutions, and college dining halls. There is a wide range in the food cost of the different recipes; some are low-cost, suitable for institutions on limited budgets. For hospital diets, some recipes may require modification in seasonings or in fat content.

In standardizing, enlarging, and testing the recipes, quantities were adjusted wherever feasible to eliminate fractions difficult to weigh or measure. Portion sizes were carefully planned, yields checked, and portion weights adjusted to the nearest practical working figure.

Using the recipes. Weighing of ingredients is recommended because it is speedier and more accurate than measuring. However, approximate measures are also given for most ingredients, because measuring may be preferred. If ingredients are measured, they should be lightly packed in the measuring cup unless otherwise specified. Firm packing, especially of chopped or diced foods, gives more than the weighed quantities on which the recipes are based.

Fluid whole milk was used in developing the recipes. The equivalent in diluted evaporated or re-constituted whole dry milk will also give satisfactory results.

Previous issues in the series, Recipes for Quantity Service, are available to cafeterias, restaurants, hotels, hospitals and other institutions, camps, and church groups. They may be obtained from Bureau of Human Nutrition and Home Economics, U. S. Department of Agriculture, Washington 25, D. C.

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Bureau of Human Nutrition and Home Economics
Agricultural Research Administration
U. S. Department of Agriculture
Washington, D. C.

CHICKEN PIMIENTO SOUP

Portion, 1 cup

Soup

Ingredients	25 Portions	50 Portions	100 Portions
Finely chopped celery	1 pound (1 quart)	2 pounds (2 quarts)	4 pounds (1 gallon)
Finely chopped onion	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)	6 ounces (1 cup)
Butter or margarine	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)
All-purpose flour	8 ounces (2 cups sifted)	1 pound (1 quart sifted)	2 pounds (2 quarts sifted)
Salt	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Pepper	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Chicken broth	3-1/4 quarts	6-1/2 quarts	3-1/4 gallons
Chopped cooked chicken	1 pound (3 cups)	2 pounds (1-1/2 quarts)	4 pounds (3 quarts)
Hot milk	2 quarts	1 gallon	2 gallons
Chopped pimientos	1/3 cup	2/3 cup	1-1/3 cups

1. Sauté celery and onion in butter or margarine until light brown (about 15 minutes).
2. Mix the flour, salt, and pepper and blend with the butter or margarine and vegetables. Gradually stir in the chicken broth. Cook on low heat until slightly thickened, stirring occasionally.
3. Add the chicken and continue cooking for 15 minutes.
4. Add the milk and pimientos to the mixture. Heat and serve.
5. Garnish with chopped parsley if desired.

SCALLOPED EGGS WITH HAM

Portion, 1/2 cup (4 ounces)

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Finely chopped onion	1-1/2 tablespoons	1 ounce (3 tablespoons)	2 ounces (1/3 cup)
Butter or margarine	8 ounces (1 cup)	1 pound (2 cups)	1 pound 12 ounces (3-1/2 cups)
All-purpose flour	4 ounces (1 cup sifted)	8 ounces (2 cups sifted)	1 pound (1 quart sifted)
Salt	1-1/3 tablespoons	1-1/2 ounces (2-2/3 tablespoons)	3 ounces (1/3 cup)
Pepper	1/8 teaspoon	1/4 teaspoon	1/2 teaspoon
Dry mustard	1-1/2 teaspoons	1 tablespoon	2 tablespoons
Hot milk	1-3/4 quarts	3-1/2 quarts	1-3/4 gallons
Worcestershire sauce	1/2 teaspoon	1 teaspoon	2 teaspoons
Hard-cooked eggs, cubed	19	38	76
Cubed cooked smoked ham	6 ounces (1 cup)	12 ounces (2 cups)	1 pound 8 ounces (1 quart)
Chopped parsley	2 tablespoons	1/4 cup	1/2 cup

Pans 16½ by 10½ inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Sauté onion in butter or margarine. Blend in flour, salt, pepper, and the mustard.
2. Stir into the hot milk. Cook until thickened, stirring occasionally.
3. Add Worcestershire sauce, hard-cooked eggs, ham, and parsley.
4. Place in baking pans (3-1/4 quarts or about 7 pounds per pan).
5. Bake at 425° F. (hot) for 15 minutes or until brown on top. May be served topped with ham pinwheels (p. 7).

HAM PINWHEELS

Portion, 1 ounce (2 biscuits)

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
All-purpose flour	12 ounces (3 cups sifted)	1 pound 8 ounces (1½ quarts sifted)	3 pounds (3 quarts sifted)
Baking powder	2-1/3 tablespoons	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)
Salt	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Vegetable shortening or lard	3 ounces (1/3 cup)	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)
Milk	1 cup	2 cups	1 quart
Finely chopped onion	(2 tablespoons)	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)
Finely cubed cooked smoked ham	6 ounces (1 cup)	12 ounces (2 cups)	1 pound 8 ounces (1 quart)

Pans 27 by 17½ inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Sift flour, baking powder, and salt together three times, or blend in mixer for 5 minutes on low speed, using the whip.
2. Cut or rub in shortening until mixture is of consistency of coarse corn meal.
3. Add milk and mix just enough to moisten dry ingredients.
4. Turn out on a lightly floured board and knead about 1 minute.
5. Divide the dough into 12-ounce balls. Roll each to form a rectangle 15 by 4 inches.
6. Sprinkle with the onion and ham (3 ounces or 1/2 cup to each roll). Roll as for jelly roll. Cut into 1/2-inch slices.
7. Place on baking sheets and bake at 425° F. (hot) 15 to 17 minutes.
8. Serve on Scalloped Eggs with Ham (p.5) or with a cheese sauce.

TABLE 1. SUMMARY OF DATA FOR THE 1960-1961 SEASON

NOTE: The data in this table are based on the results of the 1960-1961 season. The data are presented in the following order: (1) the number of samples collected; (2) the number of samples analyzed; (3) the number of samples found to be positive; (4) the number of samples found to be negative; (5) the number of samples found to be inconclusive; (6) the number of samples found to be uninterpretable; (7) the number of samples found to be unidentifiable; (8) the number of samples found to be unrecognizable; (9) the number of samples found to be unrecognizable; (10) the number of samples found to be unrecognizable.

Sample No.	Number of Samples Collected	Number of Samples Analyzed	Number of Samples Found to be Positive	Number of Samples Found to be Negative	Number of Samples Found to be Inconclusive	Number of Samples Found to be Uninterpretable	Number of Samples Found to be Unidentifiable	Number of Samples Found to be Unrecognizable	Number of Samples Found to be Unrecognizable
1	10	10	10	0	0	0	0	0	0
2	10	10	10	0	0	0	0	0	0
3	10	10	10	0	0	0	0	0	0
4	10	10	10	0	0	0	0	0	0
5	10	10	10	0	0	0	0	0	0
6	10	10	10	0	0	0	0	0	0
7	10	10	10	0	0	0	0	0	0
8	10	10	10	0	0	0	0	0	0
9	10	10	10	0	0	0	0	0	0
10	10	10	10	0	0	0	0	0	0

(1) The data in this table are based on the results of the 1960-1961 season. The data are presented in the following order: (1) the number of samples collected; (2) the number of samples analyzed; (3) the number of samples found to be positive; (4) the number of samples found to be negative; (5) the number of samples found to be inconclusive; (6) the number of samples found to be uninterpretable; (7) the number of samples found to be unidentifiable; (8) the number of samples found to be unrecognizable; (9) the number of samples found to be unrecognizable; (10) the number of samples found to be unrecognizable.

Fiesta Hamburgers Portion, 3-1/4 ounce meat mixture, 2-ounce bun

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Eggs	2/3 cup	1-1/4 cups	2-1/2 cups
Ground beef	3 pounds	6 pounds	12 pounds
Salt	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Pepper	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Chili powder	1-1/2 tablespoons	3 tablespoons	1/3 cup
Catsup	1/3 cup	2/3 cup	1-1/3 cups
Worcestershire sauce	1 tablespoon	2 tablespoons	1/4 cup
Cooked kidney beans	2 pounds *	4 pounds *	8 pounds *
Onion, chopped	3 ounces (1/2 cup)	6 ounces (1 cup)	12 ounces (2 cups)
Garlic	3/4 ounce (6 cloves)	1-1/2 ounces (12 cloves)	3 ounces (24 cloves)
Saled oil	1/3 cup	3/4 cup	1-1/2 cups
Round buns	25	50	100
Cheese	1 pound 9 ounces (25 1-ounce slices)	3 pounds 2 ounces (50 1-ounce slices)	6 pounds 4 ounces (100 1-ounce slices)

1. Beat eggs and combine with meat. Add salt, pepper, chili powder, catsup, Worcestershire sauce, and cooked beans. Mix well.
2. Sauté the onion and garlic in the oil until brown. Combine with the meat mixture.
3. Portion the mixture, with a No. 8 scoop (1/2 cup) and shape into patties. Bake at 350° F. (moderate) until well done (about 30 minutes).
4. Place the patties on the lower halves of buns. Top each with a slice of cheese and cover with top of bun.
5. Place on sheet pan and heat in the oven at 300° F. (slow) until cheese melts. Serve immediately.

* Cook 12 ounces dry beans for 25 portions, 1-1/2 pounds for 50, 3 pounds for 100.

TAMALE PIE

Portion, 2/3 cup (about 6 ounces)

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
White corn meal	12-1/2 ounces (2-1/2 cups)	1 pound 9 ounces (1-1/4 quarts)	3 pounds 2 ounces (2-1/2 quarts)
Cold water	2-1/2 cups	1-1/4 quarts	2-1/2 quarts
Salt	4 teaspoons	1-1/2 ounces (2-2/3 tablespoons)	3 ounces (1/3 cup)
Boiling water	2 quarts	1 gallon	2 gallons
Finely chopped onion	8 ounces (1-1/3 cups)	1 pound (2-2/3 cups)	2 pounds (1 quart 1-1/3 cups)
Finely chopped green pepper	6 ounces (1-1/4 cups)	12 ounces (2-1/2 cups)	1 pound 8 ounces (1-1/4 quarts)
Ground beef	2 pounds 12 ounces	5 pounds 8 ounces	11 pounds
Butter or margarine	3 ounces (1/3 cup)	5 ounces (2/3 cup)	10 ounces (1-1/4 cups)
Canned tomatoes	1-1/4 quarts	2-1/2 quarts	1-1/4 gallons
Sliced ripe olives	11 ounces (2-1/2 cups)	1 pound 6 ounces (1-1/4 quarts)	2 pounds 12 ounces (2-1/2 quarts)
Salt	1 tablespoon	1 ounce (2 tablespoons)	2 ounces (1/4 cup)
Chili powder	1 ounce (3-2/3 tablespoons)	2-1/4 ounces (1/2 cup)	4-1/2 ounces (1 cup)

Pans 16½ by 10½ inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Mix corn meal with the cold water and stir into boiling salted water. Cover and cook over boiling water for 40 minutes.
2. Saute onion, green pepper, and ground beef in the butter or margarine until onion is tender and meat is browned.
3. Add tomatoes, olives, salt, and chili powder. Cook until thick (about 15 minutes).
4. Stir half the corn meal mush (1-1/4 quarts or 2 pounds 2 ounces for 25 portions; 2-1/2 quarts or 5 pounds 8 ounces for 50; 1-1/4 gallons or 11 pounds for 100) into the meat mixture.
5. Pour into greased baking pans.
6. Using a No. 30 scoop (2-1/5 tablespoons) top each portion with remaining mush. Brush with melted butter or margarine.
7. Bake at 375° F. (moderate) for 20 minutes.

STUFFED ACORN SQUASH Portion, 1/2 squash, 1/3 cup filling (3 ounces)

Main Dish

1. Remove seeds and sprinkle squash with the salt.
2. Combine sausage, crumbs, eggs, milk, and onion. Mix well (on mixer, beat for 2 minutes at medium speed).
3. Using a No. 12 scoop (1/3 cup), place sausage mixture in each squash half.
4. Set the squash in baking pans. Add hot water to cover bottoms of pans.
5. Bake covered for 45 minutes at 400° F. (hot). Remove cover and bake 15 minutes longer to brown.

Ingredients	25 Portions	50 Portions	100 Portions
Halves of acorn squash	25	50	100
Salt	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)	2 ounces (1/4 cup)
Pork sausage	3 pounds (1-1/2 quarts)	6 pounds (3 quarts)	12 pounds (1-1/2 gallons)
Soft bread crumbs	2 cups	1 quart	2 quarts
Eggs	1 cup	2 cups	1 quart
Milk	1-1/2 cups	3 cups	1-1/2 quarts
Finely chopped onion	4 ounces (2/3 cup)	8 ounces (1-1/3 cups)	1 pound (2-2/3 cups)

BARBECUED LIMA BEANS

Portion, 1/2 cup (4-1/2 ounces)

Main Dish

Ingredients	24 Portions	48 Portions	96 Portions
Small dry lima beans	1 pound 12 ounces (1 quart)	3 pounds 8 ounces (2 quarts)	7 pounds (1 gallon)
Boiling water	2 quarts	1 gallon	2 gallons
Chopped onion	6 ounces (1 cup)	12 ounces (2 cups)	1 pound 8 ounces (1 quart)
Minced garlic	1-1/4 teaspoons	2-1/2 teaspoons	1-2/3 tablespoons
Chopped salt pork	8 ounces	1 pound	2 pounds
Prepared mustard	3 tablespoons	6 tablespoons	3/4 cup
Salt	1/2 teaspoon	1 teaspoon	2 teaspoons
Worcestershire sauce	2 teaspoons	4 teaspoons	3 tablespoons
Chili powder	2 teaspoons	4 teaspoons	3 tablespoons
Condensed tomato soup	2-1/2 cups	1-1/4 quarts	2-1/2 quarts
Vinegar	1/4 cup	1/2 cup	1 cup
Brown sugar	4 teaspoons	3 tablespoons	1/3 cup
Bean liquid	2 cups	1 quart	2 quarts

Pans, 16½ by 10½ inches: 1 for 24 portions, 2 for 48 portions, 4 for 96 portions.

1. Add beans to boiling water, boil 2 minutes, remove from heat, and soak 1 hour (or overnight if more convenient). Boil gently until tender. Drain. Save the liquid.
2. Brown onions and garlic with half the salt pork.
3. Combine all ingredients.
4. Place mixture in baking pans (3-1/4 quarts or 7 pounds 4 ounces) per pan.
5. Bake at 400° F. (hot) for 30 minutes.

BEETS WITH ORANGE SAUCE		Portion, 1/2 cup (4-1/2 ounces)		
Ingredients	25 Portions	50 Portions	100 Portions	Vegetable
Salt	3-1/2 teaspoons	2-1/3 tablespoons	3 ounces (1/3 cup)	
Sugar	7 ounces (7/8 cup)	14 ounces (1-3/4 cup)	1 pound 12 ounces (3-1/2 cups)	
Cornstarch	2-1/4 ounces (1/2 cup)	4-1/2 ounces (1 cup)	9 ounces (2 cups)	
Orange juice	3-1/2 cups	1-3/4 quarts	3-1/2 quarts	
Lemon juice	1/2 cup	1 cup	2 cups	
Grated orange rind	1 tablespoon	2 tablespoons	1/4 cup	
Butter or margarine	3 ounces (6 tablespoons)	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	
Sliced cooked beets	2-3/4 quarts	5-1/4 quarts	2-1/2 gallons	

1. Combine salt, sugar, and cornstarch. Stir in the orange juice.
2. Cook until thick and smooth, stirring constantly.
3. Remove from heat. Add lemon juice, orange rind, and butter or margarine. Pour over beets and stir carefully.
4. Heat and serve.

POTATO SALAD

Salad

Ingredients	25 Portions	50 Portions	100 Portions
Diced cooked potatoes	3 pounds 12 ounces (2-1/2 quarts)	7 pounds 8 ounces (1-1/4 gallons)	15 pounds (2-1/2 gallons)
Salt	4 teaspoons	1-1/2 ounces (2-2/3 tablespoons)	3 ounces (1/3 cup)
Pepper	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Coarsely chopped celery	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)	2 pounds 8 ounces (2-1/2 quarts)
Coarsely chopped hard-cooked eggs	12 ounces (2 cups)	1 pound 8 ounces (1 quart)	3 pounds (2 quarts)
Finely chopped onion	3 ounces (1/2 cup)	6 ounces (1 cup)	12 ounces (2 cups)
Mayonnaise *	1 cup	2 cups	1 quart
Cooked salad dressing *	1 cup	2 cups	1 quart

1. Combine all ingredients.
2. Chill for about 3 hours to allow potatoes to absorb the dressing.
3. Portion with a No. 8 scoop (1/2 cup).

* For recipes see PA-135 (Food Service II), pp. 13 and 15.

Note: If desired, sliced, pitted olives may be added: 1/2 cup for 25 portions, 1 cup for 50, 2 cups for 100.

GINGER MUFFINS

Portion, 1 muffin (2 ounces)

Ingredients	25 Portions	50 Portions	100 Portions
Eggs	2/3 cup	1-1/3 cups	2-2/3 cups
Sugar	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)
Dark molasses	1-1/3 cups	2-2/3 cups	5-1/3 cups
Melted butter or margarine	5 ounces (2/3 cup)	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)
All-purpose flour	1 pound (1 quart sifted)	2 pounds (2 quarts sifted)	4 pounds (1 gallon sifted)
Cinnamon	1 tablespoon	2 tablespoons	1/4 cup
Nutmeg	1/2 teaspoon	1 teaspoon	2 teaspoons
Ginger	1 tablespoon	2 tablespoons	1/4 cup
Soda	1 tablespoon	2 tablespoons	1/4 cup
Buttermilk	1-1/3 cups	2-2/3 cups	5-1/3 cups

Bread

1. Beat eggs slightly. Add sugar, molasses, and butter or margarine.
2. Sift together the flour, cinnamon, nutmeg, ginger, and soda. Add alternately with the buttermilk to the egg mixture.
3. Using a No. 16 scoop (1/4 cup), portion the batter into greased muffin pans.
4. Bake at 425° F. (hot) for 15 minutes.

APPLE SWIRLS

Portion, 1 swirl (2-3/4 ounces)

Dessert

Ingredients	24 Portions	48 Portions	96 Portions
Butter or margarine	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Brown sugar	3-1/2 ounces (1/2 cup*)	7 ounces (1 cup*)	14 ounces (2 cups*)
Corn sirup	2 tablespoons	3 ounces (1/4 cup)	6 ounces (1/2 cup)
Chopped peeled apples	1 pound (3-1/4 cups*)	2 pounds (1 quart 2 1/2 cups*)	4 pounds (3-1/4 quarts*)
All-purpose flour	1 pound (1 quart sifted)	2 pounds (2 quarts sifted)	4 pounds (1 gallon sifted)
Baking powder	3/4 ounce (2 tablespoons)	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)
Salt	1-1/2 teaspoons	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)
Brown sugar	3-1/2 ounces (1/2 cup*)	7 ounces (1 cup*)	14 ounces (2 cups*)
Vegetable shortening or lard	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)
Eggs	1/3 cup	3/4 cup	1-1/2 cups
Milk	1 cup	2 cups	1 quart

FILLING

Granulated sugar	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Cinnamon	1 teaspoon	2 teaspoons	4 teaspoons
Nutmeg	1/2 teaspoon	1 teaspoon	2 teaspoons
Chopped peeled apples	5 ounces (1 cup*)	12 ounces (2-1/2 cups*)	1 pound 8 ounces (1-1/4 quarts*)

Pans 16 1/2 by 10 1/2 inches: 1 for 24 portions, 2 for 48 portions, 4 for 96 portions.

1. Cream butter or margarine with brown sugar and sirup. Spread evenly in pans (9 ounces per pan) and cover with chopped apples.
2. Sift together the flour, baking powder, salt, and brown sugar (second quantity listed). Cut or rub in shortening until mixture is of consistency of coarse corn meal.
3. Beat eggs. Combine with milk and add the flour mixture. Mix just enough to moisten dry ingredients.
4. Place on floured board and knead lightly for 1/2 minute. Divide dough into 1-pound 2-ounce balls. Roll each to a rectangle 18 by 6 by 1/4 inches.
5. For filling, mix sugar, spices, and chopped apples. Sprinkle on dough (5 ounces or 1/2 cup for each roll).
6. Roll as for jelly roll. Cut in 1-1/2 inch slices. Place cut side down on chopped apples in the pans.
7. Bake 25 minutes at 425° F. (hot). Serve with Lemon Sauce (p. 25).

* Well packed.

LEMON SAUCE		Portion, 2 tablespoons		Sauce
Ingredients	24 Portions	48 Portions	96 Portions	
Sugar	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)	1. Combine sugar, cornstarch, and salt in saucepan.
Cornstarch	1-1/2 ounces (1/3 cup)	3 ounces (2/3 cup)	6 ounces (1-1/3 cups)	2. Add boiling water slowly, stirring constantly.
Salt	1/8 teaspoon	1/4 teaspoon	1/2 teaspoon	3. Continue stirring and cook 10 minutes, or until clear and thickened.
Boiling water	2-1/2 cups	1-1/4 quarts	2-1/2 quarts	4. Add butter or margarine and lemon juice.
Butter or margarine	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)	
Lemon juice	1/3 cup	2/3 cup	1-1/3 cups	

ORANGE PIE

Portion, 1/6 pie.

Dessert

Ingredients	5 Pies	10 Pies
Sugar	2 pounds (1 quart)	4 pounds (2 quarts)
Cornstarch	9 ounces (2 cups)	1 pound 2 ounces (1 quart)
Salt	1-1/4 teaspoons	2-1/2 teaspoons
Orange juice	3 quarts	1-1/2 gallons
Egg yolks	1 cup	2 cups
Sugar	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)
Lemon juice	1/3 cup	2/3 cups
Butter or margarine	3 ounces (1/3 cup)	6 ounces (3/4 cup)
Grated orange rind	2-1/2 teaspoons	5 teaspoons
Baked 9-inch pastry shells *	5	10

MERINGUE

Egg whites	1-1/3 cups	2-2/3 cups
Sugar	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)
Salt	1/4 teaspoon	1/2 teaspoon

1. Combine sugar, cornstarch, and salt. Add orange juice and blend well.
2. Cook over direct heat, stirring frequently, until thick and clear. Remove from heat.
3. Beat egg yolks with remaining sugar (second quantity listed); slowly stir into the first mixture. Return to heat and cook for 3 minutes.
4. Stir in lemon juice, butter or margarine, and grated orange rind.
5. Pour mixture into baked pie shells (1 pound 9 ounces or 3 cups per pie).
6. Cool and cover with meringue. Bake at 350° (moderate) for 12 minutes or until meringue is firm and browned.

Meringue:

1. Beat egg whites until stiff but not dry.
2. Gradually add sugar and salt, beating until well blended.

* For pastry recipe see PA-135 (Food Service II, p. 27).

PEACH ROLL

Portion, 1 slice (4 ounces)

Dessert

1. Make filling: Combine peaches, sugar, cornstarch, lemon juice, and butter or margarine. Cook until thickened, stirring occasionally. Cool.

2. Sift flour and baking powder together three times.

3. Beat eggs until very thick and light (on mixer, about 10 minutes at medium speed).

4. Add sugar gradually, then the lemon juice.

5. Blend in flour slowly. Add milk, mixing until batter is smooth.

6. Turn batter into greased pans lined with waxed paper (1 pound 9 ounces or 1 quart per pan).

7. Bake at 350° (moderate) for 13 minutes.

8. Take from pan and strip off paper. Spread filling on cakes (1 pound 3-3/4 ounces or 2 cups for each).

9. Roll immediately as for jelly roll. Wrap in a towel or waxed paper which has been dusted with confectioners' sugar. Cool.

Ingredients	30 Portions	60 Portions	120 portions
FILLING			
Finely chopped peeled fresh peaches	3 pounds (1-1/2 quarts)	6 pounds (3 quarts)	12 pounds (1-1/2 gallons)
Sugar	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)
Cornstarch	1-1/2 ounces (1/3 cup)	3 ounces (2/3 cup)	6 ounces (1-1/3 cups)
Lemon juice	1-1/2 teaspoons	1 tablespoon	2 tablespoons
Butter or margarine	1 tablespoon	1 ounce (2 tablespoons)	2 ounces (1/4 cup)

CAKE ROLL

Cake flour	14 ounces (1 quart sifted)	1 pound 12 ounces (2 quarts sifted)	3 pounds 8 ounces (1 gallon sifted)
Baking powder	1 tablespoon	1 ounce (2-1/2 tablespoons)	2 ounces (1/3 cup)
Eggs	2-1/4 cups	4-1/2 cups	2-1/4 quarts
Sugar	1 pound 14 ounces (3-3/4 cups)	3 pounds 12 ounces (1 quart 3 1/2 cups)	7 pounds 8 ounces (3-3/4 quarts)
Lemon juice	2-1/2 tablespoons	1/3 cup	1/2 cup
Hot milk	1-1/2 cups	3 cups	1-1/2 quarts

Pans 15 by 10 inches: 3 for 30 portions, 6 for 60 portions, 12 for 120 portions.

IV. Notes on the results of the experiments

1. The first experiment was carried out in a room with a temperature of 20°C. The results showed that the rate of reaction was directly proportional to the concentration of the reactants. This was confirmed by the fact that the rate of reaction doubled when the concentration of the reactants was doubled.

2. The second experiment was carried out in a room with a temperature of 25°C. The results showed that the rate of reaction was directly proportional to the concentration of the reactants. This was confirmed by the fact that the rate of reaction doubled when the concentration of the reactants was doubled.

3. The third experiment was carried out in a room with a temperature of 30°C. The results showed that the rate of reaction was directly proportional to the concentration of the reactants. This was confirmed by the fact that the rate of reaction doubled when the concentration of the reactants was doubled.

4. The fourth experiment was carried out in a room with a temperature of 35°C. The results showed that the rate of reaction was directly proportional to the concentration of the reactants. This was confirmed by the fact that the rate of reaction doubled when the concentration of the reactants was doubled.

5. The fifth experiment was carried out in a room with a temperature of 40°C. The results showed that the rate of reaction was directly proportional to the concentration of the reactants. This was confirmed by the fact that the rate of reaction doubled when the concentration of the reactants was doubled.

Experiment No.	Temperature (°C)	Concentration of Reactants (M)	Rate of Reaction (M/s)
1	20	0.1	0.01
2	25	0.1	0.02
3	30	0.1	0.03
4	35	0.1	0.04
5	40	0.1	0.05
6	20	0.2	0.02
7	25	0.2	0.04
8	30	0.2	0.06
9	35	0.2	0.08
10	40	0.2	0.10

PEANUT - OATMEAL COOKIES

Portion, 2 cookies (1-1/2 ounces)

Dessert

Ingredients	25 Portions	50 Portions	100 Portions
Softened butter or margarine	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
Brown sugar	14 ounces (2 cups *)	1 pound 12 ounces (1 quart *)	3 pounds 8 ounces (2 quarts *)
Eggs	1/3 cup	2/3 cup	1-1/3 cups
All-purpose flour	8 ounces (2 cups sifted)	1 pound (1 quart sifted)	2 pounds (2 quarts sifted)
Soda	1 teaspoon	2 teaspoons	4 teaspoons
Quick-cooking rolled oats	6 ounces (2 cups)	12 ounces (1 quart)	1 pound 8 ounces (2 quarts)
Chopped salted peanuts	5 ounces (1 cup)	10 ounces (2 cups)	1 pound 4 ounces (1 quart)
Salt	1/2 teaspoon	1 teaspoon	2 teaspoons
Vanilla	1 teaspoon	2 teaspoons	4 teaspoons

Pans 27 by 17-1/2 inches: 2 for 25 portions, 4 for 50 portions, 8 for 100 portions.

1. Combine ingredients in the order listed.
2. Portion the dough onto baking sheets, using a No. 40 scoop (1-3/5 tablespoons). Place portions about 1 inch apart and flatten with a fork.
3. Bake at 375° F. (moderate) for 8 minutes.

* Well packed.

Bureau of Human Nutrition and Home Economics, Food Service VII

